

# American Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **3**
- SRM **37.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **58.3C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **60 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield  | EBC  |
|-------|--------------------------------|----------------|--------|------|
| Grain | Castle Pale Ale                | 1.2 kg (30%)   | 80 %   | 8    |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (5%)    | 70 %   | 300  |
| Grain | Platki owsiane                 | 0.5 kg (12.5%) | 60 %   | 3    |
| Grain | Abbey Castle                   | 0.2 kg (5%)    | 80 %   | 45   |
| Grain | Special B Malt                 | 0.2 kg (5%)    | 65.2 % | 315  |
| Grain | Carafa III                     | 0.2 kg (5%)    | 70 %   | 1034 |
| Grain | Castle - Coffee Malt           | 0.2 kg (5%)    | 74 %   | 500  |
| Grain | Simpsons - Maris Otter         | 1 kg (25%)     | 81 %   | 6    |
| Grain | Pszeniczny                     | 0.3 kg (7.5%)  | 85 %   | 4    |

## Hops

| Use for | Name             | Amount | Time   | Alpha acid |
|---------|------------------|--------|--------|------------|
| Mash    | Talus'21         | 40 g   | 60 min | 6.7 %      |
| Mash    | Motueka'22       | 50 g   | 60 min | 6 %        |
| Mash    | Nelson Sauvín'22 | 10 g   | 60 min | 11.3 %     |

|           |                        |       |           |        |
|-----------|------------------------|-------|-----------|--------|
| Whirlpool | Nelson Sauvignon Blanc | 40 g  | 1 min     | 11.3 % |
| Whirlpool | Talus                  | 50 g  | 1 min     | 6.7 %  |
| Dry Hop   | Nelson Sauvignon Blanc | 150 g | 13 day(s) | 11.3 % |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 120 ml | Fermentis  |

## Extras

| Type        | Name         | Amount | Use for | Time   |
|-------------|--------------|--------|---------|--------|
| Water Agent | Łuska ryżowa | 100 g  | Mash    | 90 min |
| Water Agent | Kreda        | 6 g    | Mash    | 90 min |

## Notes

- Chmiele z zacierania dały ok. 40 IBU.  
Połowa czasu chmielenia na zimno - coldcrash.

Gęstwa stara, 9-dniowa.  
Jan 6, 2024, 7:47 PM